



Lemon and Blueberry Cake Trifle

With Whipped Cream and Strawberries

Camine Pappas / May 2019/ Serves 8

Inspired by Taste of Home Recipe

INGREDIENTS:

3 large egg yolks, 4 large egg whites
½ C soft salted butter
¼ C grapeseed oil
1 C white sugar
7 T heavy cream
1 t vanilla extract
3 T lemon juice
2 C all-purpose flour
½ t baking soda
1 t baking powder
1 t kosher salt
2 C blueberries
Extra butter and flour to grease Bundt pan
Zest of one lemon
Pint of fresh strawberries sliced in half
4 C sweetened whipped heavy cream for trifle
½ t cinnamon, and a few mint leaves for garnish



METHOD:

Preheat the oven to 350 degrees F. Butter and flour a Bundt pan, set aside. Using the paddle attachment on your mixer, place the butter, sugar, and vanilla in the bowl and mix on high for about a minute. Add half the oil, and the 3 egg yolks and mix again well until fluffy. Add the lemon juice, and mix. Add the salt, soda, and baking powder to the flour and gently blend with fingers. Add about 1/3 of the flour mixture to the wet ingredients and mix well on medium low. Then add the rest of the cream and oil and mix again. Then finally the rest of the flour in two batches, and mix well.

With a hand mixer set on high mix the egg whites until stiff peaks form.

Remove the bowl from the stand mixer and using a spatula, fold in the blueberries. Then gently, using a rolling and folding motion, add the egg whites until fully incorporated. Pour into greased Bundt pan. Bake for 55 – 65 minutes, checking at the 55 minute mark with a long toothpick, just in case, to see if it comes out clean and you can remove. When done, remove cake and invert the pan onto a cooling rack. Let sit for half an hour. Then remove cake from pan.

Let cool completely.

To assemble trifle cut $\frac{3}{4}$ of the cake into 2 inch chunks. (*The rest of the cake is for you!*) Spread 1 C of the cream on the bottom. Then line the outside of the bowl with half cut strawberries facing out, keeping them close together. Then nestle in some of the cake loosely to the height of the first string of strawberries. Place 2 C of cream over it and spread it out. Repeat with another layer of strawberry halves, and more cake and cream. Then top with the rest of the cream spreading it only around the center. Top with a few chunks of cake, and of strawberries, and sprinkle with a dusting of cinnamon and a leaf of mint. Keep in fridge until ready to use.

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